

Roast beef, turkey or ham.

SWISS POTATO TORTE

- 5 medium Idaho potatoes,
peeled and coarsely
grated
- 2 medium onions, grated
- 2½ cups Gruyere or Swiss
cheese, grated
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon nutmeg
- Butter

Mix all ingredients thoroughly. Butter an 8" by 3½" springform pan. Pour potato mixture into pan and bake at 450 degrees F. 1 hour until golden brown. Turn out on platter, garnish with parsley and fresh-cooked vegetables. Serves 6.

If you want an additional green vegetable that's slightly different, yet simple as Punch to prepare, why not try: